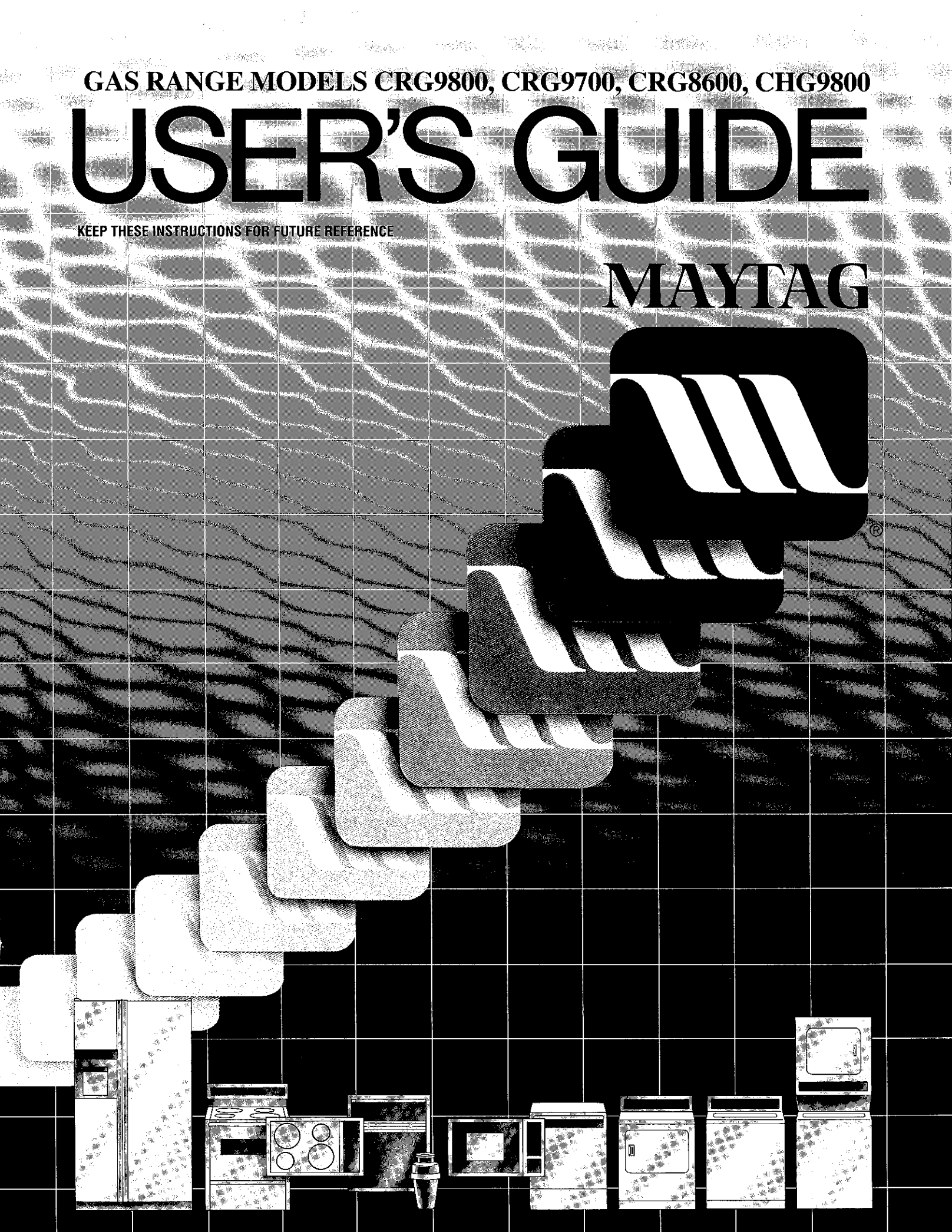
GAS RANGE MODELS CRG9800, CRG9700, CRG8600, CHG9800

USER'S GUIDE

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

MAYTAG®



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

FOR FUTURE REFERENCE

Should you have any questions about using your Maytag gas range, call or write us. Be sure to provide the model number of your range.

CONSUMER EDUCATION
MAYTAG
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.-Fri. 8 am - 5 pm CST)

For future reference we suggest you retain this manual after recording the model number and serial number of this gas range in the spaces provided. This information can be found on the data plate located on the sides of the range front frame. Pull out the storage drawer to see data plate.

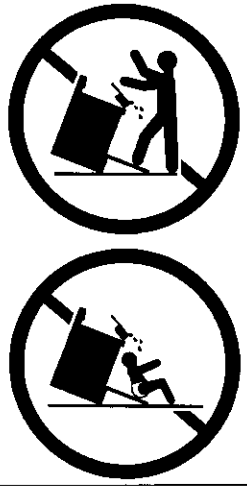
Model Number

Serial Number

Date Purchased

IMPORTANT: Retain the proof of purchase documents for warranty service.

WARNING – Check with the installer to make sure the appliance has been grounded to avoid possible electrical shock. Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on page 2 before you start to use this range.



⚠ WARNING

- **ALL RANGES CAN TIP**
- **INJURY TO PERSONS COULD RESULT**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE**
- **SEE INSTALLATION INSTRUCTIONS**

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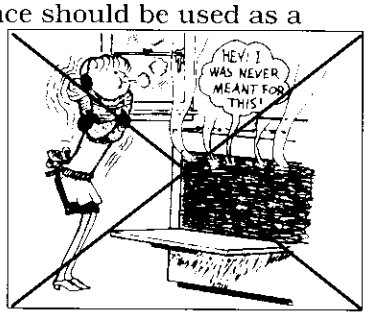
IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

General

No cooking appliance should be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.



If the range is installed near a window, proper precautions should be taken to prevent the curtains from blowing over the burners creating a FIRE HAZARD.

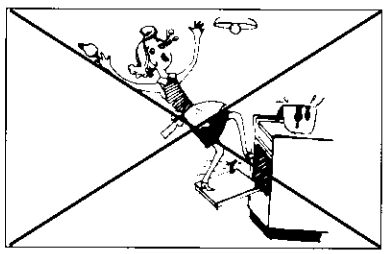
Keep the area around the appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Your appliance is vented through the base of the backguard. Never block the oven vent or the air intakes. Do not obstruct the flow of the combustion and ventilation air. Restriction of the air flow to the burner prevents proper performance.

Avoid touching the oven vent area while oven is on and for several minutes after the oven is turned off. Some parts of the vent and the surrounding area can become hot enough to cause burns.

Do not use the cooktop or the oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent a potential hazard to the user and to the appliance.

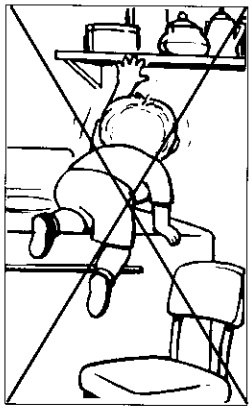


Misuse of the appliance door, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance or breakage of the door and serious injuries.

In Case of Fire:

1. Turn off the range controls.
2. Smother the fire or flame with baking soda, dry chemical, or a foam type extinguisher. Do not use water on grease fires.

Child Safety



Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance. Children must be taught that the appliance and utensils in it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit. Let hot utensils cool in a safe place, out of reach of small children.

CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance to reach items could be seriously injured. Do not use an appliance as a step stool to any cabinets above.

Anti-Tip Device

To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. When removing the appliance for cleaning, be sure the anti-tip device is engaged when the range is replaced. The anti-tip device secures the rear leveling leg to the floor, when properly engaged.

Cleaning

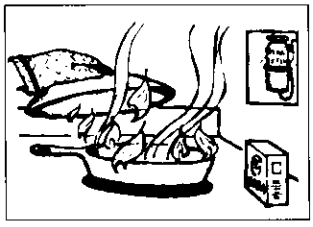
Turn off all the controls and wait for the range parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect the power to the range before trying to remove the bulb to avoid electrical shock.

Clean the range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Grease

Use extreme caution when moving the grease kettle or disposing of hot grease.



Hot grease is flammable. Avoid letting grease deposits collect around the appliance, range hood, or vent fan. Do not leave a container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move the pan. Cover the pan with a lid to extinguish the flame and turn the surface burner off. Do not douse the flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

Prepared Food Warning

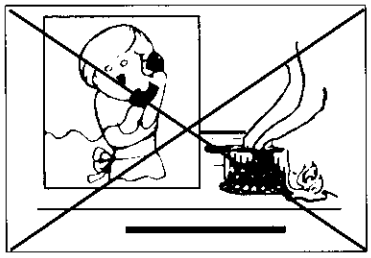
Follow the food manufacturer's instructions.

If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Cooking Safety

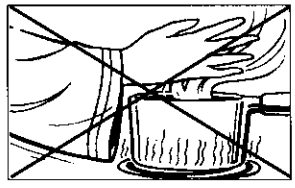
Always adjust the surface burner's flame so that it does not extend beyond the bottom of the utensil. This instruction is based on safety considerations.

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers can cause smoking and greasy spillovers may ignite.



Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn the burner off.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause the container to burst resulting in serious personal injury or damage to the range.

Slide the oven rack out to add or remove food, using dry, sturdy pot holders. Always avoid reaching into the oven to place or remove food.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across the hot surface burners and ignite or get caught on range parts.

Use care when opening the oven door. Let any hot air or steam escape before removing or replacing the food. Always place the oven racks in the desired positions while the oven is cool. If a rack must be moved while hot, be careful to avoid contact of the pot holders with the oven burner flame.

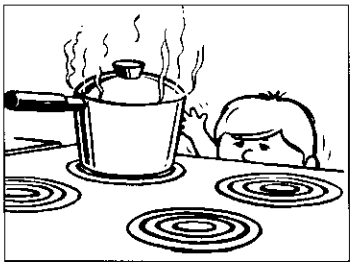
Storage Above the Range

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in the storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

Utensil Safety

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on and turn it off before removing the pan to prevent exposure to the burner flame. Always turn pan handles to the side or back of the appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over the adjacent surface burners.



Be sure the utensil is large enough to properly contain food and avoid boilovers. The pan size is particularly important in deep fat frying. Be sure the pan will accommodate the volume of food that is to be added as well as the bubble action of the fat. Never leave a deep fat frying operation unattended.

Never let a pan boil dry as this could damage the utensil and the appliance.

Aluminum Foil

Use aluminum foil ONLY as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect the cooking results, and can also result in shock and/or fire hazards.

Plastics

Many plastics are vulnerable to heat. Keep plastics away from the parts of the appliance that may become warm or hot.

Aerosol Sprays

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Self-Clean Oven (select models)

Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven. Clean only the parts listed in this booklet. Before self-cleaning the oven, remove the broiler pan, oven racks, and other utensils, and wipe off excessive spillovers.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching or lifting the cooktop during a clean cycle should be avoided.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of the potential exposures to such substances.

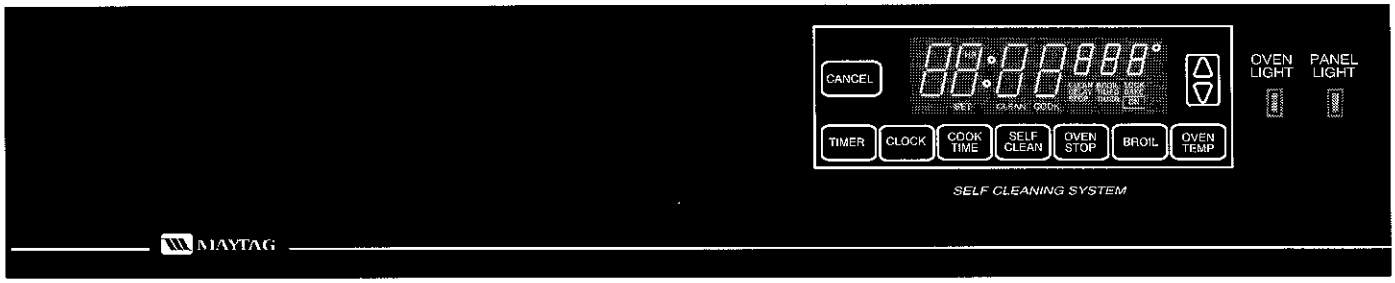
Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

Ventilating Hood

To reduce the hazard of storage above a range, install a ventilating hood that projects at least five inches beyond the bottom edge of the cabinets. Clean the hood frequently to prevent grease from accumulating on the hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing the flame, the fan may be turned on to remove any unpleasant odor or smoke.

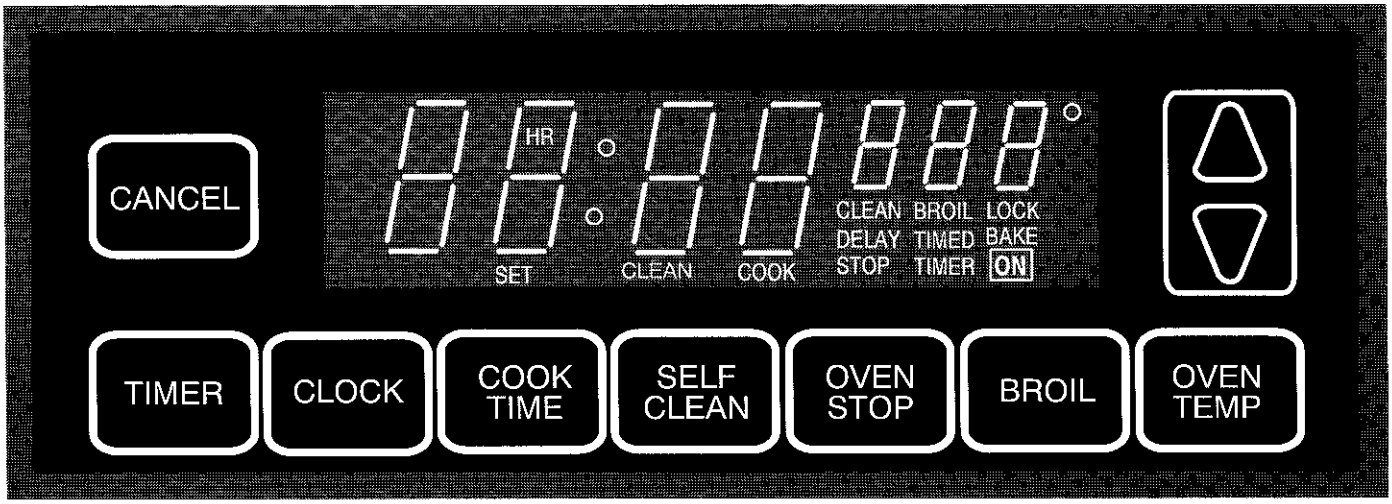
SAVE THESE INSTRUCTIONS

RANGE CONTROL PANEL



Styling may differ depending on the model you selected.

ELECTRONIC CLOCK AND OVEN CONTROL



The electronic clock and oven control on your Maytag range is used for the time-of-day clock, timer, bake, broil, delay start and self-clean functions. A beep will sound each time a function pad is pressed. At the end of an operation, consecutive beeps will sound.

The display on the control will flash when power is first supplied to the range or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 6), the display will stop blinking.

The oven will automatically turn off if it is left on for 12 hours.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See Before You Call For Service (page 27) if the fault code reappears in the display.

The following pads are found on your Maytag electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

▲ and ▼ Pads

Press or press and hold these pads to enter the time or temperature desired. These pads are also used to select Hi or Lo broil.

Timer Pad

The timer can be set from 1 minute to 9 hours, 50 minutes. It will count down by seconds (when set for 1 minute) or minutes (when set for 2 minutes or more time). See page 6 for instructions on setting the timer.

Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see page 6.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Delay Start, see pages 18-19.

Self Clean Pad

This pad is pressed to set the oven for a self-clean cycle. See pages 20-21 for detailed information on using the self-clean feature.

Broil Pad

Two heat selections are available for broiling - Hi and Lo. See page 17 for more broiling information.

Oven Temp Pad

The bake temperature is set by pressing this pad and the ▲ or ▼ pad. Additional baking information can be found on pages 11 to 15.

Setting the Clock and Timer

Clock

To set the time-of-day clock:

1. Press the CLOCK pad once. The words Set Time will flash in the display.
2. Set the correct time of day using the ▲ and ▼ pads.
   - To change the time by one minute, press either pad **once**.
   - To change the time in increments of 10 minutes, **press and hold** either pad.

When the power is first supplied to the range or if there has been a power failure, the display will flash. Follow above instructions to set the clock. The clock time cannot be changed when the oven is set for a cook or self-clean operation. Cancel the operation to set the clock.

Press the CLOCK pad to recall the time of day when another function is displayed.

Timer

To set the timer:

1. Press the TIMER pad once. The words Set Timer will flash in the display.
2. Set the desired time using the ▲ and ▼ pads.
   - Press either pad **once** to change the time by 1 minute (if the Timer is set for up to 1 hour), 5 minutes (if the Timer is set for over 1 hour), or 10 minutes (if the Timer is set for over 2 hours).
   - **Press and hold** either pad to change the time in 5 minute or 10 minute increments, depending upon the time set in the display.

The TIMER can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colons will flash in the display to indicate a timing operation. One long continuous beep will signal the end of the timing operation and "End" will briefly appear in the display. The time of day will automatically reappear in the display. The TIMER pad does not control the oven.

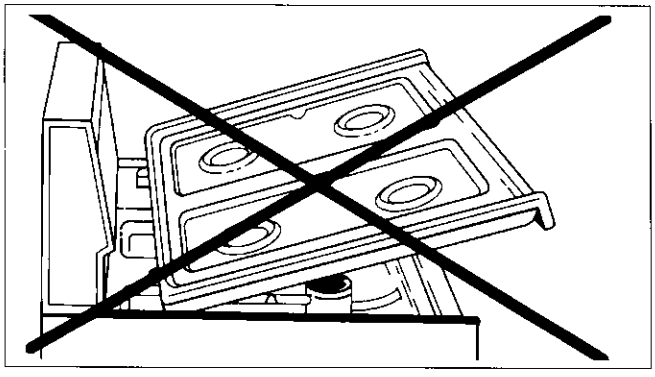
To cancel: Press the TIMER pad and hold for 3 seconds. The time of day will reappear after a slight delay.

SURFACE COOKING

NOTE: The cooktop and surface burners on your Maytag gas range are considerably different from a conventional gas range. To ensure proper and efficient use of all its features, please take a few minutes to read these instructions and become familiar with its operation.

Cooktop

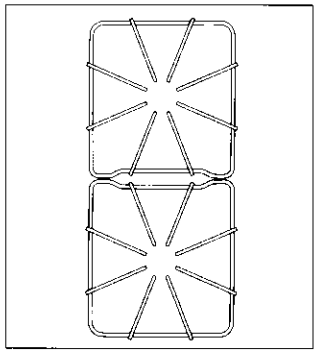
The cooktop on gas ranges with sealed burners is designed with two contoured wells which contain spills until they can be wiped up. Unlike a range with standard gas burners, **this cooktop does not lift-up nor is it removable**. To prevent damage to the range, do not attempt to lift the cooktop for any reason.



Square Burner Grates

CAUTION: The burner grates must be properly positioned before cooking. Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the intense heat from the burner flame.

When reinstalling the square grates, place the indented sides together so the straight sides are at the front and rear. Although the burner grates are durable, they will gradually lose their shine due to high temperatures.

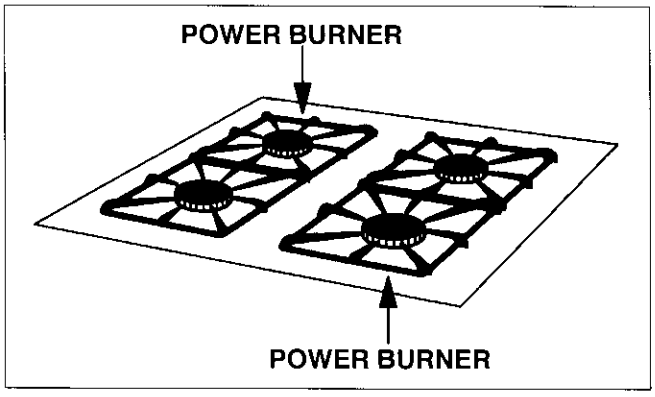


Sealed Gas Burners

The four sealed burners of your Maytag range are secured to the cooktop and are **not** designed to be removed.

Since the four burners are sealed into the cooktop, boilovers or spills won't seep underneath the cooktop. Thus, there are no hidden spills in the burner box area to clean.

Your range features two special Power Burners located in the left rear and right front positions. (NOTE: Model CHG9800 features one special Power Burner located in the right front position.) The Power Burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.



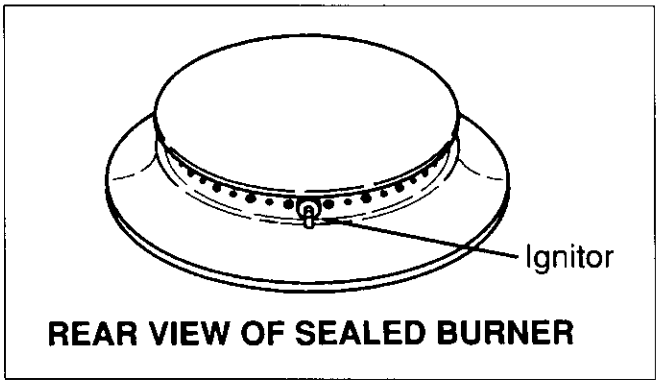
A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner core: there should be no trace of yellow in the flame (this indicates an improper mixture of air/gas which wastes fuel and should be adjusted by a service technician). With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.

Pilotless Ignition

Be sure all surface controls are set in the OFF position prior to supplying gas to the range.

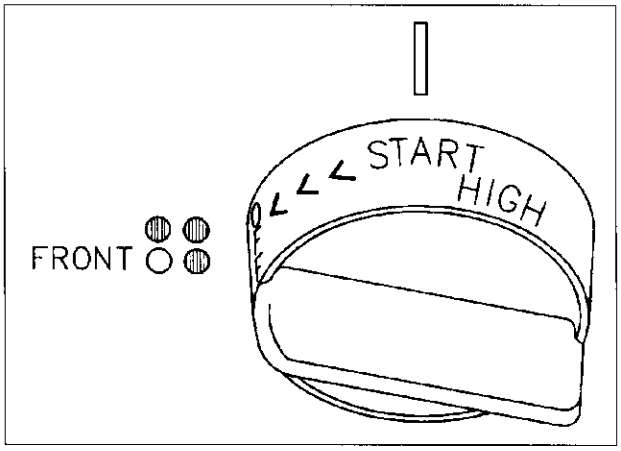
Your range is equipped with a pilotless ignition system which eliminates the need for a constant standing pilot light. The spark ignitor is located at the back-side of each burner. When cleaning around the surface burner, use care. If a cleaning cloth should catch the ignitor, it could damage or break it. This will prevent the burner from lighting.



REAR VIEW OF SEALED BURNER

To light the surface burners:

1. Place a pan on the burner grate.
2. Push in and turn the knob to the START position. A sparking sound will be heard and the burner will light.

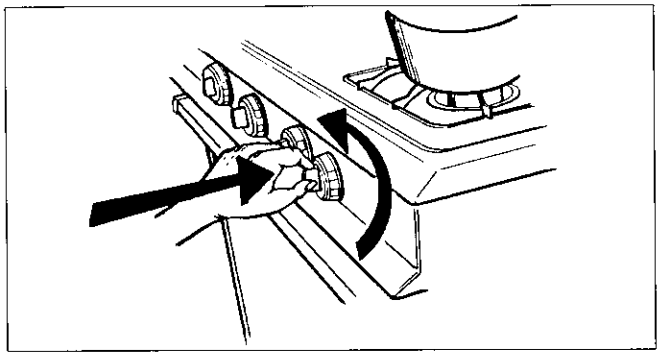


NOTE: All the ignitors will spark when any surface burner knob is turned to the START position.

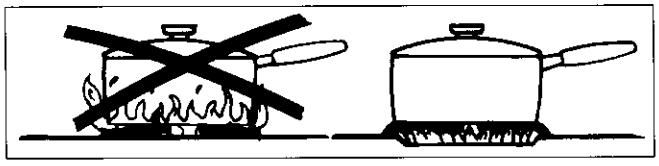
3. Once the burner lights, turn the knob to the desired flame size. The sparking will not stop until the knob is turned from the START position.

Selecting the Flame Size

If a knob is turned very quickly from HIGH to WARM, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.



The flame should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations. Adjusting the flame size also improves your cooking efficiency, and prevents damage to any cabinets above the range.



Use a HIGH flame setting to quickly bring foods to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended over a high flame setting.**

The MEDIUM flame setting is used to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.

Use the WARM flame setting to simmer or keep food at serving temperatures without further cooking.

CAUTION: If the flame should go out during a cooking operation, turn the burner to the OFF position. **If gas has accumulated and a strong gas odor is detected, wait five minutes for the gas odor to disappear before relighting the burner.**

Operating During Power Failure

To operate one or more of the surface burners during a power failure:

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob to the START position. The burner will then light.
3. Adjust the flame to the desired level.

CAUTION: When lighting the surface burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to the START position.

Cookware Considerations

Always place a pan on the burner grate before turning burner on as heat from the burner flame may damage backguard or range parts. Never let a pan boil dry as this could damage the utensil and the appliance.

The cookware construction, size and material can play a large role in cooking performance. Proper utensils will reduce cooking times, use less energy and cook food more evenly. When selecting cookware, consider the following things.

Construction and Size

Optimum cooking performance can be achieved when heavy gauge, flat, smooth bottom, metal utensils with straight sides and tight fitting lids are used.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

Oversized cookware or cookware that rests across two burners are not recommended as they may trap enough heat to cause damage to the cooktop or the burners.

Material

The pan material determines how evenly and quickly heat is transferred from the gas burner to the food. Some widely used pan materials are listed in the chart below.

Canning

Acceptable water-bath or pressure canners should not be oversized and must have a flat bottom. The following are **not recommended:** canners with ridged bottoms, oversized canners or a very large canner that rests on two surface burner grates.

When canning, use the High setting just until the water comes to a boil or pressure is reached in the pressure canner, then reduce to the lowest heat setting that maintains the boil or pressure.

Prolonged use of the High setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the range.

For more information on canning procedures, contact your local county extension office or one of the following companies who specialize in home canning:

- Ball Corporation
  Consumer Affairs Department
  345 South High St.
  Muncie, IN 47305-2326

- Kerr Glass Manufacturing Corporation
  Consumer Products Division
  1840 Century Park East
  Los Angeles, CA 90067

Material	Comments
Aluminum	Excellent heat conductor. Some food will cause it to darken or pit. Anodizing improves stain resistance. Often used as a bottom coating to improve the heating of other pan materials.
Copper	Excellent heat conductor. Discolors easily, requires constant polishing. Often used as a bottom coating to improve the heating of other pan materials.
Stainless Steel	Slow heat conductor. Develops hot spots and produces uneven cooking results. Durable, attractive, easy to clean and stain resistant. Will distribute heat better if other metals (aluminum or copper) are combined or sandwiched together as a bottom coating.
Cast Iron	Slow heat conductor. Cooks evenly once temperature is reached. Heavy. Needs seasoning to make cleaning easier and to prevent sticking and rusting.
Glass, Ceramic or Glass-Ceramic	Slow heat conductors. Develops hot spots and produces uneven cooking results. Easy to clean. Some types may only be used in the oven.
Porcelain-Enamel	Glass-like substance fused to metal. Heating characteristics depend on base material (usually aluminum, stainless steel, carbon steel or cast iron). Available in colors and easy to clean.

NOTE: Some brands of metal, smooth bottom cookware that generally perform well on all types of ranges are Farberware, Magnalite, Mirro, Revere Ware, Wearever, T-Fal, and smooth bottom Club Aluminum°.

° Brand names are the trademarks of respective manufacturers.

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with the new range. Compare your recipes with the baking chart on page 14 or refer to a reliable cookbook for proper recommendations. It is normal to notice some differences between this appliance and your old one.

Pilotless Ignition

Your Maytag range is equipped with pilotless ignition. Heat from the Glow Bar ignitor lights the oven burner. With this type of ignition system, **the oven will not operate during a power failure or if the range is disconnected from the wall outlet.** No attempt should be made to operate the oven during a power failure.

Oven Vent

The oven vent is located at the back of the cooktop below the back panel. When the oven is in use, this area may feel warm or hot to the touch. To prevent cooking problems, do not block the vent opening in any way.

NOTE: During the self-clean cycle and during some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound.

Setting The Oven Controls

To set your oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.

2. Press the OVEN TEMP pad. Bake and 000° will appear in the display.

3. Press either the ▲ or ▼ pad once and 350° will appear in the display. Press the ▲ or ▼ pad until the desired oven temperature is displayed.

   The word ON will light in the display, the oven will turn on and the temperature display will rise in 5° increments while the oven is preheating. A beep will sound to indicate that the oven has preheated. Allow 10 to 15 minutes for preheating.

4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls.

5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the oven off by pressing the CANCEL pad. Remove the food from the oven.

IMPORTANT: Do not move the door latch to the right during broiling or baking. The range door may lock and will not unlock until the oven cools.

Preheating

Preheating is necessary for proper baking results. It is not necessary for broiling or roasting. Allow the oven to heat until the desired oven temperature is reached (approximately 10 to 15 minutes).

Selecting a temperature higher than the desired temperature will not preheat the oven any faster. In fact, this may have a negative effect on baking results.

Oven Racks

The two oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Tilt the front end of the rack up and place the rack between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

Rack Positions

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper airflow.

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position.

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, or loaves of bread.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most broiling and two-rack baking.
Rack 5: (highest position)	Used for some broiling.

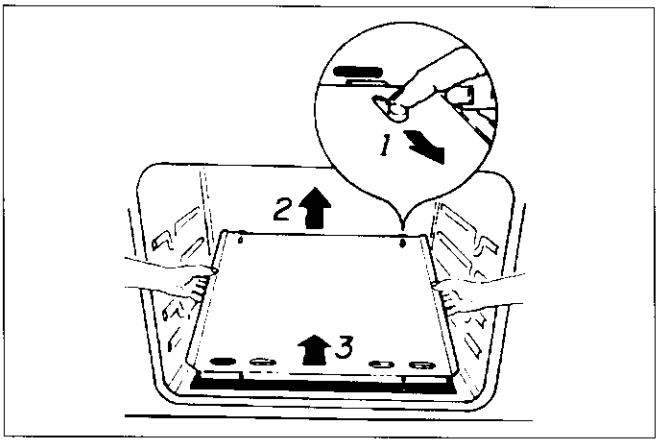
Never place pans directly on the oven bottom. Do not cover an entire oven rack with aluminum foil or place foil directly under a utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the utensil.

Oven Bottom

To protect the oven bottom against spillovers, use the correct cooking utensil to prevent boilovers. The oven bottom can be removed for cleaning.

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven. Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove the oven bottom from the oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the catches back to lock the oven bottom into place.



Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, push the rocker switch marked OVEN LIGHT on the control panel to turn it on and off.

Panel Light (select models)

The panel light is turned on by pushing the rocker switch marked PANEL LIGHT on the control panel. It may be turned off by depressing the other side of the switch.

General Baking Tips

• **Use a reliable recipe** and accurately measure ingredients. **Carefully follow directions** especially for oven temperature and cooking time.

• **Use the correct rack position**. Baking results may be affected if the wrong rack is used.

* Top browning may be darker if food is located toward the top of the oven.
* Bottom browning may be darker if food is located toward the bottom of the oven.
* When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

• **Utensil material and size** play an important part in baking results, especially the amount of browning. Always use the type and size of utensil called for in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure the inside width and length of the pan. Cooking times or cooking results may be affected if the wrong size utensil is used.

* **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
* **Dark metal pan** or **a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
* If using **oven-proof glassware**, or **dark pans such as Ekco's Baker's Secret** bakeware reduce the oven temperature by 25°F except when baking pies or bread in glassware. Use the same baking time as called for in the recipe. Use this type of pan for pies or breads.

• **Allow hot air to flow freely through the oven** for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

* Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two round cake pans on one rack.
* Stagger pans when baking on two racks so one pan is not directly over another pan.
* Allow two inches between the pan and the oven walls.

• **Check the cooking progress at the minimum time** recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape the oven; this can affect baking results and wastes energy.

• **If you add additional ingredients** or alter the recipe, expect cooking times to increase or decrease slightly.

Baking Chart

You may find these guidelines helpful when comparing the baking times, temperatures and oven rack positions of commonly baked foods.

Product & Type	Pan Size	Rack Position*	Temperature	Time** (Minutes)
Cake				
Chocolate, two layers	9″	2, 3 or 4	350°	30-35
Yellow, two layers	9″	2, 3 or 4	350°	30-35
White, two layers	9″	2, 3 or 4	350°	25-30
Bundt	tube	1 or 2	350°	35-45
Cupcakes		2, 3 or 4	350°	15-20
Sheet Cake	15″ x 10″	2, 3 or 4	350°	20-25
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2, 3 or 4	325°	40-50
Snacking Cake	8″ x 8″	2, 3 or 4	375°	30-35
Pies				
Two Crust				
Fruit, fresh	9″	2, 3 or 4	400° - 425°	35-55
Fruit, frozen	9″	1	400° - 425°	45-60
One Crust				
Custard, fresh	9″	2, 3 or 4	350°	35-40
Pie Shell	9″	2, 3 or 4	400°	8-12
Cookies				
Chocolate Chip		2, 3 or 4	350° - 375°	8-12
Peanut Butter		2, 3 or 4	350° - 375°	8-12
Sugar		2, 3 or 4	350° - 375°	8-12
Brownies	8″ x 8″	2, 3 or 4	350°	30-40
Breads				
Yeast				
Loaf	loaf	1 or 2	375°	30-40
Rolls		2, 3 or 4	375° - 400°	15-20
Quick				
Loaf, nut or fruit	loaf	2, 3 or 4	350°	45-60
Gingerbread	9″ x 9″	2, 3 or 4	350°	40
Cornbread	8″ x 8″	2, 3 or 4	400° - 450°	15-30
Cornbread Muffins		2, 3 or 4	400°	10-20
Biscuits		2, 3 or 4	400° - 425°	10-20
Muffins		2, 3 or 4	400°	15-25

* The bottom rack position is #1.
** Times are only approximate and may vary depending on the recipe used.

Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

PROBLEM	CAUSE
Slow baking or roasting.	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.
Cakes high in the middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.
Cakes fall.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.
Cakes don't brown on the bottom.	Using shiny metal pans. Incorrect rack position.
Cakes don't brown on the top.	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.
Cakes, cookies, biscuits too brown on the bottom.	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.

PROBLEM	CAUSE
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture.	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
Cakes crack on the top.	Batter overmixed. Oven temperature too high. Too much leavening.
Cakes not done in the center.	Temperature too high. Pan too small.
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pies don't brown on the bottom.	Using shiny metal pans.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

General Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: beef rib, rib eye, top round, high quality tip and rump roast, pork loin roast, veal and lamb leg, shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information on cooking meat and poultry, contact the USDA Meat and Poultry Hotline at 1-800-535-4555.

Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Time (min. per pound)*
Beef				
Rib Roast (cut-side-down)	4 to 8	325°	140° (rare)	25-30
			160° (medium)	30-35
Rib Eye Roast	4 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Pork				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (cook-before-eating)	5 to 7	275°	160°	35-45
Lamb				
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium)	35-40
			170° (well)	40-45
Leg, Whole	5 to 7	325°	160° (medium)	30-35
			170° (well)	35-40
Veal				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Poultry				
Turkey, unstuffed**	12 to 16	325°	180° - 185°	18-20
	16 to 20	325°	180° - 185°	16-18
	20 to 24	325°	180° - 185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

* Cooking times are approximate and may vary depending on the shape of the roast.
** Stuffed turkeys take longer to cook; refer to cookbooks for approximate time.

Broiling

Broiling is a method of cooking used for tender steaks, chops, hamburgers, chicken, fish, and some fruits and vegetables. The food is placed directly under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

General Tips

Broiling requires the use of the broiler pan and insert supplied with your range. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters, smoke and fire.

For easier clean-up, line the broiler pan (bottom piece) with aluminum foil and spray the insert with a non-stick vegetable coating. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into the pan below.

To prevent excessive spattering and smoking, trim excess fat from the meat. Increasing the distance between the meat and the oven burner will also help.

The rack position you select for broiling depends on the thickness of the meat and the desired doneness. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-6 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

If you plan to season the meat, it is better to do so after the surface has browned. Salt tends to delay browning which can result in overcooking. Salting before cooking also draws the juices out of the meat, causing dryness.

Never leave a soiled broiler pan in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the oven burner.

Setting the Controls

1. Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Press the BROIL pad and press the ▲ or ▼ pad to select either Hi or Lo temperature as indicated in the display. Hi is used for most broiling operations. Lo should be selected when broiling thicker meats to the well-done stage (to prevent excessive browning) and when cooking foods for very short periods of time. Broiling times may increase if Lo is selected.
3. Place the broiler pan on the recommended rack position shown in the broiling chart. If the food is placed too close to the burner, overbrowning and smoking may occur. Generally for a brown exterior and rare interior, the meat should be close to the burner. Place the pan further down if you want the meat well done.
4. Follow the suggested times in the broiling chart below.
5. Check the doneness by cutting a slit in the meat near the center to check the color.
6. To cancel or end the broiling operation, press the CANCEL pad.

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food	Quantity &/Or Thickness	Temp.	Rack Position*	Doneness	Approximate Minutes/Side 1st Side	2nd Side
Bacon	thick slice	LO	4	well	3-4	1-2
Beef Patties	3/4-inch thick	HI	4	rare	2-3	2-3
			4	medium	4-5	3-4
			4	well	4-6	4-5
Steaks	1-inch thick	HI	4	rare	3-4	3-4
			4	medium	5-6	3-5
			4	well	6-8	5-7
	1 1/2-inch thick	HI	4	rare	6-7	5-6
			4	medium	7-8	6-7
		LO	3	well	9-11	9-11
Chicken Breast Halves		LO	3	well	10-14	8-10
Fish Fillets	1/2-inch thick		4		3-5	3-5
	1-inch thick	LO	4		5-7	4-6
Ham Slices, (precooked)	1/2-inch thick	HI	4		3-5	2-4
Pork Chops	1-inch thick	LO	3	well	9-11	6-8
Weiners/Sausage, (precooked)		HI	4		2-3	1-2

* The bottom rack position is #1.

Delay Start Oven Cooking

The delay start cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used to delay the start of any cooking operation.

The delay start oven cooking feature will not operate unless the clock is functioning and is set to the correct time of day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Additional Information

If you delay more than 30 seconds between touching a pad and pressing the ▲ or ▼ pad the display will either return to the previous setting or the time of day will reappear and the program will cancel.

To recall the preset stop time or cook time, just press the corresponding pad.

To reset or cancel the program, press the CANCEL pad.

At the end of the cooking operation, continuous beeps will sound until the CANCEL pad is pressed.

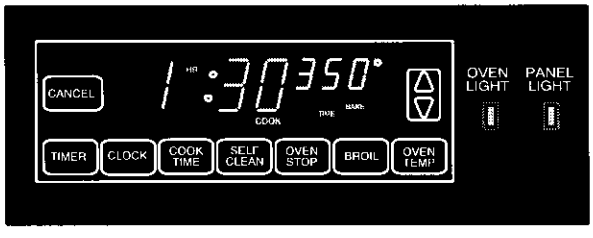
To Bake By Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN TEMP pad. The word Bake and 000° will light in the display.
5. Enter the oven temperature with the ▲ or ▼ pad. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pressed.
6. The oven will automatically turn on and the words Timed Bake On will light in the display. The display will begin to count down the time remaining.
7. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

Example for Immediate Start:

Food is to cook for 1-1/2 hours at 350°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 350° appears in the display. The oven will turn on immediately.



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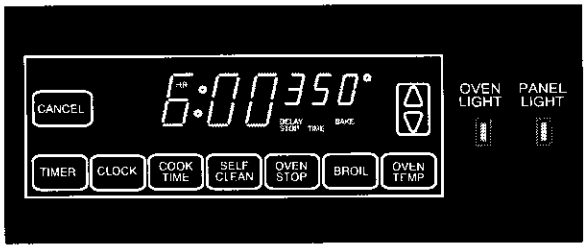
To Bake By Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN STOP pad. The words Set Stop Time will flash in the display.
5. Enter the time you wish the oven to turn off by pressing the ▲ or ▼ pad. The words Delay Bake will light in the display.
6. Press the OVEN TEMP pad. The word Bake and 000° will light in the display.
7. Enter the oven temperature by pressing the ▲ or ▼ pad.
8. When the oven automatically turns on, Timed Bake will appear in the display.
9. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

Example:

Food is to cook for 2-1/2 hours at 350°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press the OVEN STOP pad.
4. Press the ▲ pad until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 350° appears in the display.



The oven will turn on at 3:30, cook the food for 2-1/2 hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.

CARE AND CLEANING

WARNING: Wait until the burner cap is cool before cleaning to avoid cracking or crazing of the porcelain.

Sealed Gas Burners

The four sealed burners are secured to the cooktop and are not designed for removal. Since they are sealed into the cooktop, boilovers or spills won't seep underneath the cooktop. Thus, there are no hidden spills to clean.

The burner caps should be cleaned as necessary with soap and water. Do not allow water to enter the gas tube opening. To prevent this, use only a damp, not wet, cloth for cleaning. Plastic or soap-filled scouring pads may also be used for difficult soils.

For burned-on soils, oven cleaner may be used on the porcelain burner caps. Spray the oven cleaner very carefully to prevent it from getting on the other surfaces of the range. Surfaces other than porcelain will be permanently damaged if sprayed with an oven cleaner. Rinse thoroughly.

Clean the gas ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the ports.

Porcelain Cooktop

The cooktop on your sealed gas burner range is designed with two contoured wells which contain spills until they can be wiped up. This cooktop does not lift-up nor is it removable. **To prevent damage to the range, do not attempt to lift the cooktop for any reason.**

All spillovers, especially acidic spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe a warm or hot surface with a damp cloth. Once the surface is cool, clean with warm, sudsy water.

Do not use abrasive or caustic cleaning agents on the porcelain finish for they will permanently damage the finish.

Self-Clean Oven

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

It is normal for the cooktop of the range to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the cooktop or oven vent area located at the base of the control panel. Avoid contact with the oven door and window as these areas also become warm during a self-clean cycle.

Preparing for the Self-Clean Cycle

1. Remove oven racks and any pans, utensils or the broiler pan from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become permanently discolored and may not slide easily after a clean cycle.**

2. Clean the oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

4. Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

5. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.**

6. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

7. The life of the oven light bulb will be prolonged if the light is turned off during the self-clean cycle.

To Operate the Self-Clean Cycle

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.

2. Press the SELF CLEAN pad. The words Set Time will flash and Clean Time 3:00 will appear in the display. Also, Clean On will light as the oven begins to heat.

   The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by pressing the SELF CLEAN pad and pressing the ▲ or ▼ pad to select 2 or 4 hours.

3. Press the CLOCK pad and the current time of day will reappear in the display. Clean and ON will remain in the display to show that the oven is in a clean cycle.

If the door is not locked properly, the word Door will appear in the display and beeps will sound.

To Interrupt or Reset the Clean Cycle

If the door has not locked, the lock lever can be moved completely to the left to cancel the cycle.

If the door is locked, push the CANCEL pad. The door will not open until Lock turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.

(Continued next page)

During the Self-Clean Cycle

The oven will automatically begin to heat up when the door lock lever is moved to the right and the SELF CLEAN pad is pressed. When the oven reaches cleaning temperature, the word Lock will light in the display. At this point, the oven door cannot be manually unlocked and opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. During the cleaning process the kitchen should be well ventilated. If the oven is heavily soiled, heavier smoke and odor may occur. Do not leave a soiled broiler pan in the oven during a self-clean cycle.

Avoid contact with the oven door and window since it will get warm during the self-clean cycle. As the oven heats and cools, you may hear sounds of the metal parts expanding and contracting. This is normal and will not damage your range.

To prevent damage to the door and the lock lever, do not force the door open when the word Lock is displayed.

After the Self-Clean Cycle

About one hour after the clean cycle is complete, the word Lock will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If a stain remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The stain should be removed during the next clean cycle.

If the oven racks were left in the oven during the self-clean cycle and do not slide smoothly, wipe the racks and embossed rack supports (on the oven walls) with a small amount of vegetable oil to restore the ease of movement.

Fine hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from the heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

For more information on cleaning your Maytag range, refer to the cleaning chart on pages 22 and 23.

Range Cleaning Chart

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the range. The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus, Cinch.
4. Non-abrasive plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Zud, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher detergent **except when indicated.**

Be certain all range parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.

* Brand names of cleaning agents are trademarks of the respective manufacturers.

Range Cleaning Chart

Parts	Cleaning Agents	Directions
Baked Enamel or Porcelain Enamel • Cooktop • Oven door • Storage drawer • Side panels • Back panel	• Soap and water • Paste of baking soda and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces. When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface. **NOTE:** Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads. These products will scratch or permanently damage the surface. **NOTE:** Never wipe a warm or hot porcelain enamel surface with a damp cloth as cracking or chipping may result this may also cause a steam burn.
Broiler Pan and Insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. **NOTE:** For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.
Burner Box	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner	Burner box, located under lift-up cooktop, should be cleaned frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean, remove surface burners; clean with soap and water, rinse and dry.
Burner Grates	• Soap and water • Non-abrasive plastic pad • Dishwasher	Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil. **NOTE:** Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Control Knobs	• Soap and water • Mild liquid sprays • Glass cleaner	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. **Turn ON each burner to see if knobs have been replaced correctly.**

(Continued next page)

Range Cleaning Chart (continued)

Parts	Cleaning Agents	Directions
Glass • Oven Window/Door	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Use a window cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. **NOTE: To avoid inside staining of oven door glass, do not over-saturate cloth or use excessive amounts of water.**
Metal Finishes • Backguard • Trim parts • Manifold panel	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Use a glass cleaner and a soft cloth to remove fingermarks or smudges. **NOTE:** Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven Interior • Self- Clean	Follow instructions on pages 20-21 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub the door gasket.
Oven Racks	• Soap and water • Cleansing powders • Plastic pad • Soap-filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. If racks were left in the oven during a self-clean, they may become difficult to slide in oven. Apply a thin coat of vegetable oil on the underside of the rack to make sliding easier.
Plastic Finishes • Door handle • Knobs • End caps • Manifold panel • Control panel trim	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge	When surface is cool, clean with soap and water; rinse, and dry. Use a window cleaner and a soft cloth. **NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleaning agents on plastic finishes. These cleaning agents will scratch or marr finish. **NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Surface Burners	• Soap and water • Plastic scouring pads • Soap-filled scouring pads	Wait until the cap cools before cleaning. Cleaning a hot burner cap may cause the porcelain to crack. Do not allow water or cleaning agents to enter the gas tube opening. To prevent this, use only a damp, not wet, cloth for cleaning. For burned-on or difficult soil, oven cleaner may be used on the porcelain burner caps. Spray sparingly to prevent cleaner from getting on the other surfaces of the range. Rinse thoroughly.

MAINTENANCE

Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Oven thermostats, over a period of years, may drift from the factory setting and timing differences of 5 to 10 minutes are not unusual between an old and a new oven. You may be inclined to think that the new oven is not performing correctly; however, your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much the thermostat should be changed.

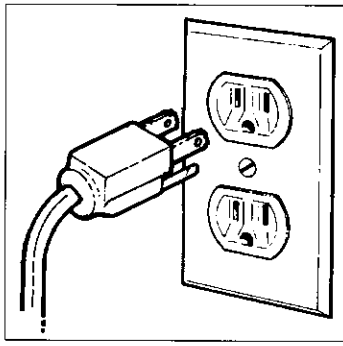
To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ or ▼ pad and select an oven temperature between 500°F and 550°F.
3. Press and hold the OVEN TEMP pad for about four seconds. The display will change to the oven adjustment display which reads 00°.
4. The oven thermostat can be adjusted up to +35°F hotter or -35°F cooler. Use the ▲ or ▼ pad to select the desired change in the display.
5. When you have made the adjustment, press the CANCEL pad to return to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Self-Clean temperatures. The new temperature will be remembered if the power is interrupted.

Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



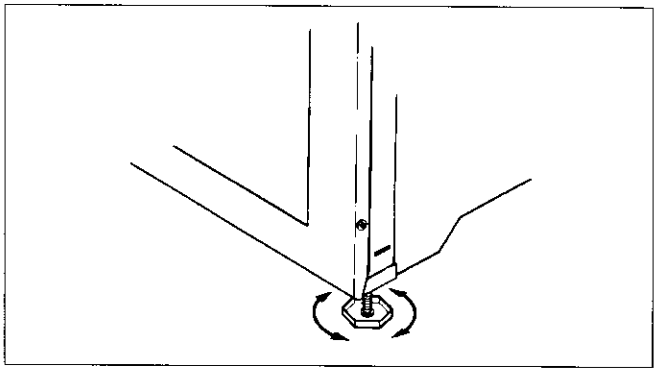
Always disconnect power to appliance before servicing.

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the receptacle replaced with a properly grounded three hole electrical outlet**. The three-prong grounding plug is provided for protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**

Leveling Legs

Some floors are not level. For proper baking, your range must be level. The leveling legs are located on each corner of the base of the range.

Place a level horizontally on an oven rack and check front-to-back and side-to-side. Level by turning the legs.



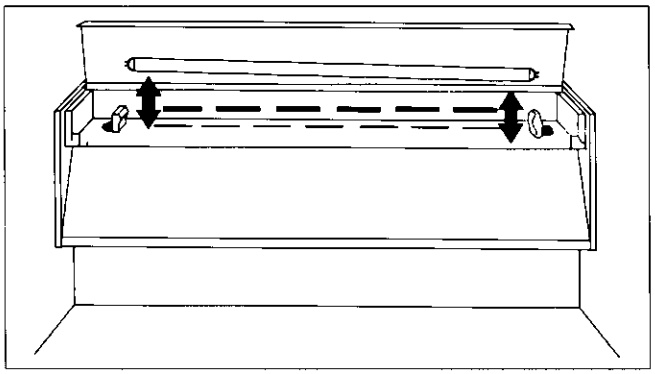
WARNING: To reduce the risk of accidental tipping of the range, it must be secured by a properly installed anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Light Replacement

Before replacing the oven or panel light bulb, **disconnect power to range**. Be sure the bulb and range parts are cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

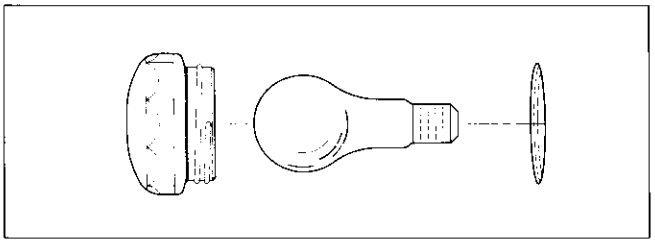
To Replace Panel Light

Grasp the top trim of the backpanel with your thumbs under the front edge and pull outward while lifting to release the trim from the catches at each end. Remove the bulb and replace it with an 18 watt fluorescent tube. Snap the top trim back into place and restore the power. Reset the clock to the current time of day.



To Replace Oven Light

Very carefully unscrew the lens cover with a dry potholder to prevent possible harm to hands, then very carefully remove the bulb with a dry potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock to the current time of day.



The oven light automatically comes on whenever the oven door is opened. When the door is closed, push the rocker switch marked OVEN LIGHT on the control panel to turn it on or off.

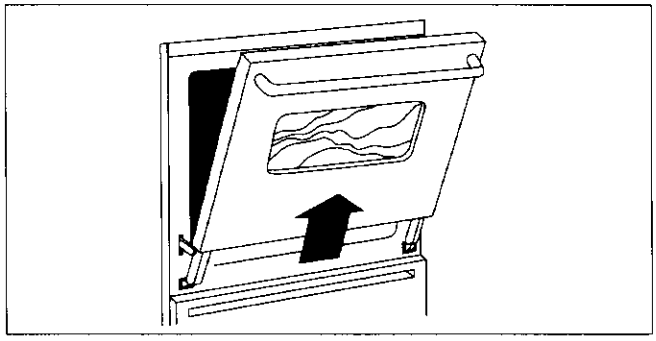
Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could damage the door, cause the appliance to tip over and possibly cause injury.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

To Remove Lift-Off Door

Open the oven door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use door handle to lift door. Lift up evenly until the door clears the hinge arms.



CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place your hand or fingers between the hinges and the front oven frame.** You could be injured if the hinge snaps back.

To Replace Door

Grasp the oven door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until the door is completely seated on the hinges.

Do not attempt to open or close the oven door until the door is completely seated on the hinge arms. Never turn on oven unless the door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

Storage Drawer

The storage drawer at the bottom of the range is a safe and convenient place for storing metal and glass cookware. **Do not** store plastic, paperware, food or flammable material in the drawer. Remove the drawer to clean under the range.

To Remove the Drawer

Empty the drawer then pull the drawer out to the first stop position. Lift up the front of the drawer and pull to the second stop position. Grasp the sides and lift up and out to remove the drawer. Gently move drawer side-to-side as you pull the drawer out.

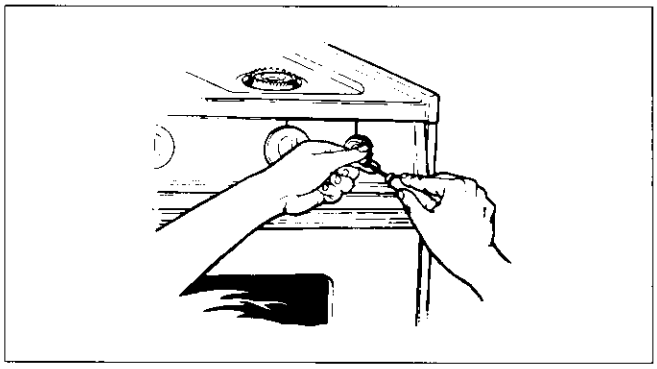
To Replace the Drawer

Fit the ends of the drawer glides onto the rails. Lift up the drawer front and gently push in to the first stop position. Gently move drawer side-to-side as you push in the drawer. Lift up the drawer again and continue to slide the drawer to the closed position.

Proportional Valve Adjustment

The WARM setting should produce a stable flame when turning the knob from HIGH to WARM. The flame should be 1/8 inch or lower and must be stable on all ports.

To adjust: Operate the burner on HIGH for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the WARM setting. Never adjust flame size on a higher setting.



NOTE: All gas adjustments should be done by a qualified servicer only.

Removing Range for Cleaning and Servicing

When necessary, follow these procedures to remove the appliance for cleaning or servicing:

1. Shut-off the gas supply to the appliance.
2. Disconnect the electrical supply to the appliance.
3. Disconnect the gas supply tubing to the appliance.
4. Slide the range forward to disengage the range from the anti-tip bracket. (See the Installation Instructions for location of the bracket).
5. Reverse the procedure to reinstall. If the gas line has been disconnected, check for gas leaks after reconnection. (See the Installation Instructions for the gas leak test method).

NOTE: A qualified servicer should disconnect and reconnect the gas supply.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip-over, should the appliance not be reinstalled according to the installation instructions.

BEFORE YOU CALL FOR SERVICE

Check these points if . . .

Part or all of your gas range does not operate

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Is the gas supply connected or turned on?
- Are any house fuses blown or circuit breakers tripped?
- Has the power or gas supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for delay start?

Surface burner fails to light or is unstable

- Are any burner ports clogged?
- Is the burner properly positioned?
- Is the range plug disconnected from the electrical outlet (if not wired direct to the electrical supply)?

Food not baking properly

- Are the oven racks properly placed for baking? (see Baking Chart)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Is the control for bake operations properly set?
- Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Are you using a tested recipe from a reliable source? The oven thermostat on your new range may be more accurate than the one on your old range.
- Is there 1-2 inches of space between pans and the oven sides?
- Is the oven bottom positioned correctly?
- Was the oven vent covered or blocked on the range surface?

Food does not broil properly

- Is the control for broiling set properly? (see Broiling section)
- Was the proper rack position used? (see Broiling section)
- Was the broiler pan provided with the range used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean

- Is the self-clean control set properly? (see Self-Clean instructions)

Oven door won't latch

- Are the proper controls set for the self-clean cycle? (see Self-Clean instructions)

Oven door will not unlock

- Has the self-clean cycle been finished for at least one hour?

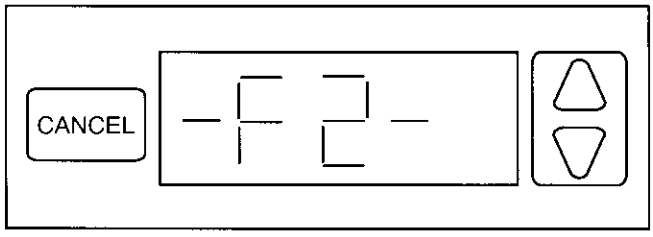
"F" plus a number appears in the display

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad. If the fault code reappears, disconnect the power to the range and call a qualified service technician.
- See page 28 for additional information.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Fault Codes

Your range is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to ensure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps will sound.



A fault code indicates that there may be a functional error. As a safety precaution, the control will automatically cancel the program. Follow the procedures described below to check the range.

During Normal Oven Cooking

If a fault code appears in the display, press the CANCEL pad and reprogram the cooking operation. If the fault code reappears, call a qualified service technician. Do not use the oven until the control has been serviced. The cooktop can be used.

During a Self-Clean Cycle

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the CANCEL pad and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call a qualified service technician. Do not use the oven until the control has been serviced. The cooktop can be used.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Consumer Education Dept., Maytag, One Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple - 272YG ..... 50 cents
Cooktop Choices - 298YG ..... 50 cents
Appliance Buying Guides ..... 50 cents EACH

Washer 211YG
Dryer 212YG
Dishwasher 213YG
Electric Range ... 214YG
Gas Range 215YG
Refrigerators 276YG

RANGE WARRANTY

Full One Year Warranty

For one (1) year from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Electric Heating Elements: After the second year from the date of original retail purchase, through the fifth year, all surface elements (solid disc, coil and smooth top), glass cooking surfaces, broil elements and oven bake elements on electric ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Sealed Gas Burners: After the second year from the date of original retail purchase, through the tenth year, sealed gas burners on gas ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

First: To locate an authorized service company in your area, contact the Maytag dealer from whom your appliance was purchased or call Maytag Customer Service:

USA 1-800-688-9900
CANADA 1-800-688-2002

Second: Should you not receive satisfactory warranty service from the dealer or authorized service firm, or need further assistance, call or write:

Maytag Customer Service
A division of Maytag Corporation
P.O. Box 2370
Cleveland, TN 37311
USA 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to include the model and serial numbers of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;

(b) Model number and serial number (found on the data plate located on the frame around the storage drawer) of your appliance;

(c) Name and address of your dealer and date the appliance was bought;

(d) A clear description of the problem you are having.

MAYTAG • Newton, Iowa 50208

Form No. 847FE-0994 Part No. 8111P048-60 MP Litho U.S.A.